



FROTH

Newsletter of the Brewers of Central Kentucky

September 2008

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Froth is the publication of the Brewers of Central Kentucky, a non-profit organization dedicated to homebrewing.

If you would like to submit an article or have something that you would like to see included, please contact:
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Beer & Sweat 2008

Tony Aiken – 1st Place – ESB

Paul Moss – 3rd Place – Munich Dunkel



Summer Pot-Luck

The Pot Luck was a great success. We had nearly 40 people show up. Thanks to Bill and Cathy for hosting. There was a ton of beer and a ton of great food. Thanks to everybody who helped and came out.



Rock Candi Sugar Can Suck It



This month's learning is about the different types of sugar you can use as adjuncts in your brewing. Clear candi sugar is for suckers. I used to use it because I didn't know any better. It is table sugar that is marked up 10x plus shipping from Belgium. Contrary to popular belief, the Belgians use table sugar for the pale beers that require sugar and they use Dark Candi Syrup for the dark beers. They sell the rock candi sugar to us suckers in the US that don't know any better. Turbinado sugar is almost as bad of a choice. If you plan to use Turbinado, smack yourself around a little then go pick up some Sucanat or some table sugar and some molasses. You'll thank me later. Now for the learning:

Refined Sugar is typically cane sugar that has been purified through several different steps, including removing raw sugar crystals and removing molasses. Dried refined sugar is called granulated sugar. Refined sugar has a tendency to exaggerate fermentation byproducts, such as esters and fusel alcohols, some believe.

Cane Sugar is sugar that has been taken from the Sugar Cane plant, native to warm and tropical climates. The cane plant is crush/cut up and mixed with water to remove the sugar. The liquid is then boiled and the crystallized sugars are removed.

The crystallized sugar is cane sugar. This process is repeated up to three times. **Beet Sugar** produces the same product.

Invert Sugar is a sugar syrup that has had the sucrose molecules split into glucose and fructose molecules. This can be easily done by adding one gram of citric acid to one kg of sugar. Examples of invert sugar syrup are honey, toffee, jam, and golden syrup. Invert sugar tends to impart fewer esters and/or fusel alcohols into the fermentation process. Invert Sugar Syrup also has a longer shelf life than other sugar solutions due to the monomer molecules of glucose and fructose having lower water activity than the sucrose disaccharide.

Brown Sugar is a sucrose based sugar that is brown due to presence of molasses. It is an unrefined or only partially refined sugar that has molasses remaining or has had molasses added to refined white sugar. Light Brown Sugar contains 3.5% molasses and Dark Brown Sugar contains 6.5% molasses.

Sucanat is non-refined cane sugar. Unlike refined and processed white sugar, Sucanat retains its molasses content and it is essentially pure dried sugar cane juice. Sucanat may be confused with Turbinado sugar, however; the two are fundamentally different. Turbinado sugar contains only a trace amount of its original molasses content, making it similar to refined sugar except with a golden color and a hint of molasses flavor. Sucanat, on the other hand, retains its full molasses content and flavor, thus making it, as stated above, pure dried cane juice.

Molasses is thick syrup by-product from the processing of the sugarcane or sugar beet into sugar. Typically contains 25% Sucrose, 20% Fructose and Glucose. Molasses is also called Treacle. Molasses is the remaining syrup when sugar, such as cane sugar is boiled. The "first molasses" is the most pure and is from the first boil. The "third molasses," taken from the third boil is called **Blackstrap Molasses** and is the most concentrated and contains significant amounts of vitamins and minerals.

Belgian Candi Sugar is large crystallized rock sugar that is made from beet sugar. Clear Candi Sugar is no different than table sugar, except it costs 10x more. Dark Candi Sugar will impart some flavors of raisins, figs, and dates, but you will get much better character from the Syrup. **Belgian Candi Syrup** is the 'molasses' that is left over when creating Belgian Candi Sugar. The clear syrup is no different than standard sugar as it has none of the flavors from the byproducts of the process. The Dark Candi Syrup will impart flavors and aromas of raisins, figs, dates, etc. Be wary, as the dark is only about 40% fermentable.

Turbinado Sugar is also known as turbinated sugar. It is a type of sugar cane extract and is made by steaming unrefined raw sugar. It is similar in appearance to brown sugar but more pale, but the two can be exchanged freely in recipes. A popular brand name is Sugar in the Raw. Turbinado sugar contains only a trace amount of its original molasses content, making it similar to refined sugar except with a golden color and a hint of molasses flavor.

You have all kinds of choices when it comes to sugar, so why would you want to pay \$6 a pound for table sugar? Create your own flavors and don't be a sucker. Save that cash you were going to spend on Candi Sugar so you can buy a 6.5 gallon carboy for \$40. Price increases can suck it to, in case you were wondering.



Blackstrap Molasses



Sucanat

2



Turbinado



Sugar Cane

Review of Old Chicago Pizza

by Tony Aiken



Last week I went to Old Chicago pizza in the Hamburg Shopping Area. It turns out they have even more beers than the 110 boasted on the sign above the front door.

They have 30 beers on tap but little that you haven't seen before. Most of the taps are from the Eagle Distributing lineup. Bud, a Goose Island, Redhook, Stella, Bass, a Spaten tap, Smithwick's, Dos Equis, Boddingtons, and Hoegaarden. They also of course have Miller, Coors, Sam Adams, and Guinness. Their specialty taps included Bell's Oberon, Sam Adams season, Kentucky Ale, Schlafly Raspberry Hefeweizen, Kona Longboard (labeled a local beer), a couple Tommy Knocker brews, and Xingu Black Lager. Draft prices range from \$3 to \$5 a pint. Something I liked was they list 10oz, 16oz, & 25oz drafts prices for all taps.

The selection of 80+ bottled beers is fair. Anchor Steam, Flying Dog in Heat Wheat, Dogfish Head 60 min, BBC's Horse Piss, Breckenridge Vanilla Porter, Franziskaner Hefeweisse, Paulaner, Warsteiner Dunkel, Spaten Dunkel, Moretti La Rossia. Samuel Smith, Pilsner Urquell and more.

They listed Bell's 2 Hearted Ale but it wasn't in stock when I asked for it. Bottles range from \$2.50 for Pabst to \$6 for Foster's Oil Can to "market" for some of the specialty beers.

It may be a little hard to discern but they feature a few "specialty" beers. My server didn't seem to know much about them but others at the bar did seem to've had at least a clue. It took a bit of questionings and a few trips to the cooler to find out but their Belgian specialty is currently Delirium Tremens. It is something you'll have to ask about.

The Wines by the glass was not great but they had a Pinot Grigio, a Riesling, a White Zinfandel, a Cabernet, a Shiraz, a Merlot, and 2 Chardonnays.

As far as the food goes, I had the pizza which was good. The "Chicago Style" crust was light, consistent, and sponging. The menu is mostly popular pizza place Italian food such as Calzones, Hoagies, some pasta, etc. at fair prices.

The service was OK considering the place was packed and had a 30 minute waiting list. I got to the bar without having to wait.

They were pushing something called, "The World Beer Tour". My understanding is you sign up for this "club" and after 10 or so beers you get a tee-shirt or some other sort of swag. Once you've sample all their beer offerings you get your name on a plaque. The club is free and open to all.

Old Chicago is worth a try if you are in the Hamburg area. It is not Pazzo's but it works for a chain/popular spot to meet.

In summary:

Beer Selection	Beer Prices	Food Selection	Food Prices	Location
Fair	\$\$	Pizza/Italian	\$ to \$\$	Hamburg area

Pool tables; Sit down dinning; No growlers; It's sort of a sports bar/Friday's kind of place, with more and better beer. The Crowd was young. Load background music.



Calendar of Events

September 2008

September BOCK Meeting

Monday, September 8 – 7:00pm-9:00pm

Location: Buddy's

Music City Brew-Off 2008

Saturday, Sept 27 @ Nashville, TN

October 2008

October BOCK Meeting

Monday, Oct 13 – 7:00pm-9:00pm

Location: TBA

Oktoberbest Zinzinnati

Saturday, Oct 18 @ Newport, KY

November 2008

Bonfire at Joel Damron's House

Saturday, November 8

Location: Versailles

November BOCK Meeting

Monday, Nov 10 – 7:00pm-9:00pm

Location: TBA

December 2008

December BOCK Meeting

Monday, Dec 8 – 7:00pm-9:00pm

Location: TBA

